

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
17 February 2005 (17.02.2005)

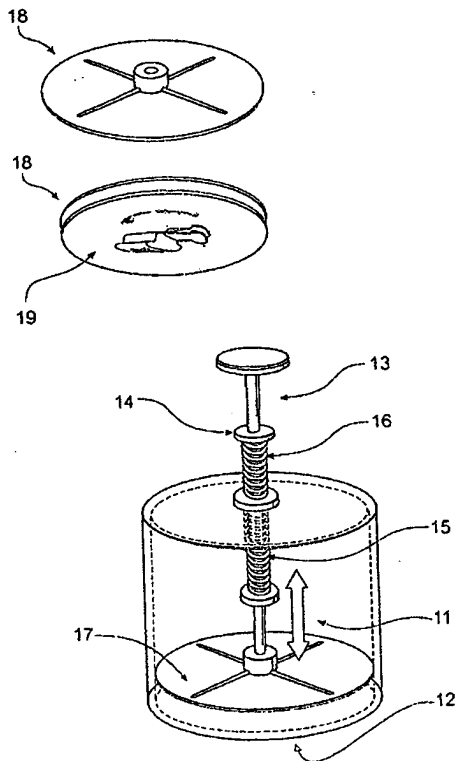
PCT

(10) International Publication Number
WO 2005/013698 A1

- (51) International Patent Classification⁷: A21C 11/00, (72) Inventor; and
A23L 1/27, B41K 1/00, C09D 11/02 (75) Inventor/Applicant (for US only): WALDOCK, Clinton, Scott [AU/AU]; 33 Miller Street, Taroom, Queensland 4420 (AU).
- (21) International Application Number: PCT/AU2004/001050 (74) Agent: FISHER ADAMS KELLY; Level 13, AMP Place, 10 Eagle Street, Brisbane, Queensland 4000 (AU).
- (22) International Filing Date: 6 August 2004 (06.08.2004) (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (25) Filing Language: English (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, (26) Publication Language: English
- (30) Priority Data: 2003904176 8 August 2003 (08.08.2003) AU (71) Applicant (for all designated States except US): TRONMIST PTY LTD [AU/AU]; Shop 8, Liechardt Country Arcade, 37 Yaldwyn Street, Taroom, Queensland 4420 (AU). 2004901440 19 March 2004 (19.03.2004) AU

[Continued on next page]

(54) Title: A METHOD AND APPARATUS FOR MARKING BAKERY PRODUCTS



(57) Abstract: The invention provides a method of marking bakery products including the steps of: mixing a bakery dough to make a bakery product; applying an ink to the bakery dough and baking the bakery dough to make the bakery product. The ink has a sufficiently low surface tension to prevent beading when applied to said bakery dough and comprises: glycerol between the percentages 0 to 60 % by volume; solvent between the percentages 10 to 60 % by volume; sucrose between the percentages 5 to 60 % by volume; water between the percentages 1 to 55 % by volume; and colouring agent between the percentages 0.5 to 20 % by volume.

WO 2005/013698 A1



GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.